coffee wakes up the world

User Manual

Coffee machine presto!

English

04.02.001

Model Series 1400 Order number 33 2323 2010 Edition 03.2012

Congratulations on the purchase of your WMF coffee machine

The WMF presto! coffee machine is a fully automatic single cup machine for espresso, café crème, cappuccino, milk coffee, latte macchiato, foamed milk and hot water. Options include steam dispensing and the preparation of hot Choc beverages, with two different types of Choc (Twin Choc).
Using the optional decaf button, any coffee beverage can be dispensed with decaffeinated beans from the second grinder.

Each beverage is freshly brewed at the press of a button which guarantees a high quality beverage.
User guidance is provided by a graphical touch-screen display on the coffee machine.

Please be sure to follow the instructions in the Software ▷Settings ▷Water hardness and capacity, and to make the necessary settings.

Please read the User Manual prior to using the coffee machine.

Ensure that the staff has access to the User Manual.

Important.
Follow chapter 1 ▷ User Manual Signs and Symbols, page 8.
Follow Safety chapter, starting on page 59.

Observe the additional instructions:
presto! Installation instructions
presto! Cleaning instructions

In the event of failure to comply with maintenance information (▷ Maintenance), no liability is accepted for any resultant damage.

Similarly all guarantee / warranty obligations cease to apply in such cases.

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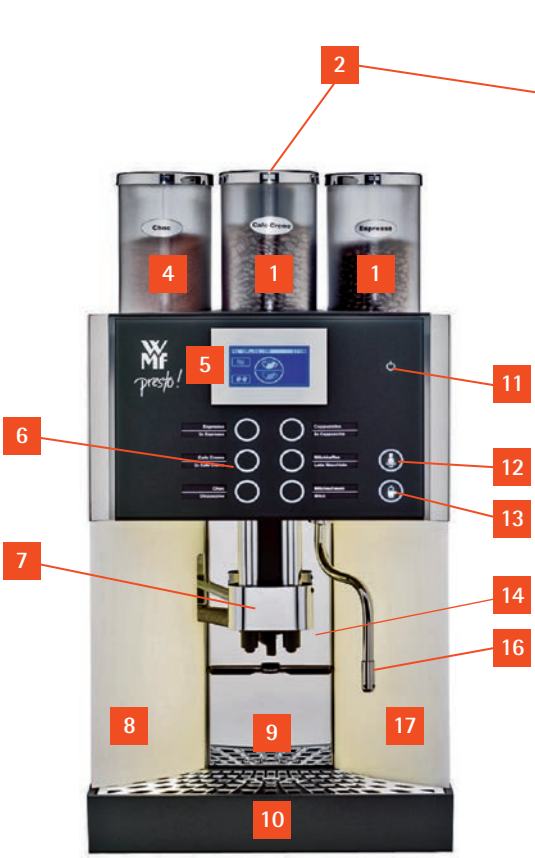
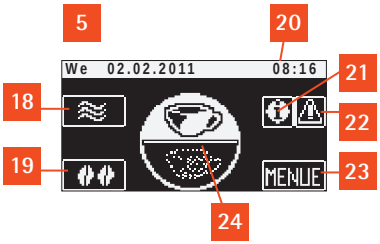
Chapter 1 Introduction

1.1 Parts of the coffee machine





Display with one button level

1 Bean hopper (optional 1 or 2)

2 Manual insert (depending on the model)

3 Tablet insert (depending on the model)

4 Choc hopper / Topping hopper / Twin Topping hopper / Twin Choc hopper (optional)

5 Touch-screen display

6 Beverage buttons

7 Height-adjustable combi spout with integrated milk foamer

8 Milk compartment cover / Plug&Clean socket / integrated milk cooler (optional)

9 Grounds container

10 Removable drip tray with drip grid

11 ON/OFF button

12 Steam button (optional) or Decaf button (optional)

13 Hot water button

14 Adjustable screen

15 Brewing unit

16 Dispense Steam (optional) or hot water dispensing

17 Water tank (coffee machines without constant water supply or for Aquaflex)

18 "Warm rinse" pad

19 Barista pad

20 Timer and clock display

21 Information pad

22 Messages / error messages

23 Menu pad (opens main menu)

24 Second level, toggle pad (option)

User Manual Signs and Symbols

Caution.
Risk to the machine.
Follow the manual.

Caution.
Risk to the user.
Observe the Safety chapter.

Caution.
Hot liquid.
Observe the Safety chapter.

Caution.
Hot surface.
Observe the Safety chapter.

Caution.
Hot steam.
Observe the Safety chapter.

Caution.
Bruising or crushing hazard.
Observe the Safety chapter.

Tip
Instructions

Cross reference

Start position
Main menu

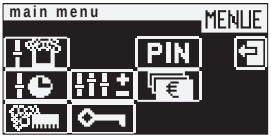
If the menu symbol is shown in this User Manual, the description starts at the main menu start position.

Call up the main menu

✻ Touch clear area on the "Ready to operate" display
Additional pads are activated.
✻ Touch the MENUE menu pad
The main menu is displayed.
There are other display options ▷ Main menu.

"Ready to operate" display

... with additional pads



Main menu

Glossary

Term	Explanation
•	• Listings, selection options
✻	✻ Individual steps
Text in italics	*Description of coffee machine state and/or explanations of automatic steps.*
Aquaflex	Option to switch between a water tank and constant water supply. ▷Other settings.
Barista	Professional coffee server
Beverage dispensing	Dispensing coffee, hot water or Choc beverages
Carbonate hardness	Quoted in gpg (°dKH). The water hardness is a measure of the calcium dissolved in the water.
Capacity	For example the capacity of the water filter in litres of water it can filter
Choc	Hot chocolate
Decaf	Decaffeinated coffee
Grounds chute	▷Grounds disposal through counter, page 14
Main tap	Water stop cock, angle valve
Milk system	Combi spout, milk nozzle and milk hose
Mixer system	Complete module, mixer with portion controller for Choc / Topping
O-rings	Seals
Preinfusion	Prior to brewing, coffee is briefly infused in order to ensure a more intense release of its aromatic substances.
Pressing	Automatic pressing of ground coffee prior to brewing.
Rinsing	Intermediate cleaning
Self-service	Self-service customer operation
Topping	Milk powder
Twin Topping	Divided hopper for two kinds of powder, such as Choc and Topping

Chapter 2 Operation

A display-guided installation program takes care of initial start-up after delivery from the factory.

Initial start-up
▷ Installation Instructions

2.1 Switch on coffee machine

PIN access control
▷ Software
▷ Settings
▷ Operating options
page 34

✻ Press ON/OFF button and hold for more than 2 seconds

Coffee machine switches on and heats up.

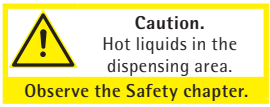
When the machine is ready to dispense beverages, the "Ready to operate" display appears.

▷ Timer program
page 20

2.2 Dispensing beverages

Pressing the beverage button triggers dispensing of the beverage selected.

- Lit up button = ready to dispense
- Flashing button = beverage dispensing
- Unlit button = not ready to dispense / button disabled



✻ Place a suitably sized cup below the combi spout
✻ Press the desired beverage button

Desired beverage and progress of dispensing are indicated on the display.

Button allocation
▷ Software ▷ Settings
▷ Recipes and buttons
page 29

2.3 Decaf button (optional)

Preparation of a decaffeinated coffee beverage from the decaf grinder:

✻ Press the Decaf button
✻ Press the desired beverage button

The steam dispensing option is not available with the decaf option.

2.4 Milk or milk foam (optional)

Standard version

2.4.1 Dispense milk or milk foam

✻ Press the beverage button assigned to milk or milk foam

Dispensing occurs. Dispensing runs for as long as the button is held.

2.4.2 Connect up the milk

Use a suitable milk nozzle on the combi spout.

- green milk nozzle = with a refrigerator, milk temperature 4-8 °C
- white milk nozzle = milk temperature 8-16 °C

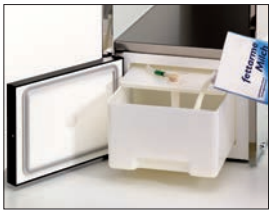
Cooler version

Standard

✻ Insert the milk nozzle into the milk connection on the combi spout
✻ Pull the milk cover forward and out
✻ Open the milk package so that milk does not pour out when it is lying on its narrow side
✻ Insert the milk hose with the beige milk nozzle into the milk pack
✻ Slide the milk package carefully into the milk compartment

The hose must not be under tension or bent when adjusting the height of the combi spout.

✻ Replace milk lid

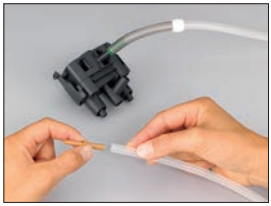


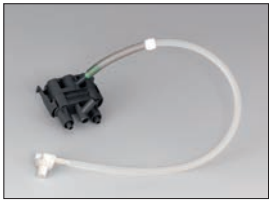
Cooler milk container

With WMF Cooler, WMF Cup&Cool (optional)

✻ Insert the milk nozzle for cooled milk into the milk connection on the combi spout
✻ Pull the milk container out of the cooler
✻ Push the lid of the milk container back
✻ Pour milk into the milk container
✻ Place the lid back on the container
✻ Insert the adapter on the milk hose into the connection in the milk container lid
✻ Push the milk container back in carefully

The milk hose is inserted into the adapter.





Cooler adapter

2.5 Dispensing hot water

✻ Press the hot water button

Dispensing occurs.

If less water is required than the pre-set dispense amount, dispensing can be stopped by pressing the button again.

2.6 Dispensing steam (optional)

✻ Press the steam button

Steam is dispensed for as long as the button is held.

- Steam warms beverages
- Steam manually foams milk

Caution.
Hot steam.
Observe the Safety chapter.

Warm beverages

A Cromargan® jug, such as WMF order number 06 3417 6040

✻ Use as tall and slim a Cromargan® jug as possible, with handle
✻ Fill jug to no more than half way
✻ Immerse steam nozzle deeply into jug
✻ Press and hold steam button until desired temperature is reached
✻ Release steam button
✻ Swing steam outlet over to the drip tray
✻ Briefly press on the steam button

Residue in the steam outlet tube is rinsed out.

✻ Wipe steam outlet with a damp cloth

Caution.
Hot surfaces.
Burn hazard.

Foam milk

✻ Use as tall and slim a Cromargan® jug as possible, with handle
✻ Fill jug to no more than half way
✻ Immerse steam nozzle into jug to just under the surface
✻ Press and hold steam button whilst rotating jug in a clockwise direction

A thick creamy milk foam results.

✻ Release steam button
✻ Swing steam outlet over to the drip tray
✻ Briefly press on the steam button

Residue in the steam outlet tube is rinsed out.

✻ Wipe steam outlet with a damp cloth

Do not overheat milk when foaming, otherwise foam volume decreases.

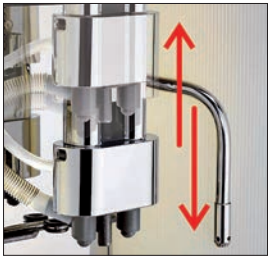
Caution.
Hot surfaces.
Burn hazard.

2.7 Height adjustment of the combi spout

The combi spout height is adjustable.

✻ Take hold of the combi spout from the front and push to the desired height

Adjustment height: 75-185 mm



2.8 Bean hopper / product hopper

If possible, replenish product hopper in advance.
Fill the hoppers no more than the amount needed for one day, in order to maintain the freshness of the products.

Coffee beans into bean hopper,

Choc powder into Choc hopper,

Topping powder into Topping hopper.

2.9 Twin Topping hopper / Twin Choc hopper (optional)

Divided hopper for two kinds of powder, such as Choc and Topping, or two different types of Choc.

- Left side: Choc; right side: Topping, or
- Left side: Choc 1; right side: Choc 2

2.10 Manual insert (optional) / tablet insert

Coffee machines with three product hoppers have only a tablet insert. Ground coffee must not be inserted into the tablet insert.

The manual / tablet insert is located in the centre of the coffee machine cover.

Tablet insert is used:

- for inserting cleaning tablets

Manual insert is used:

- for inserting cleaning tablets
- when using an additional coffee variety, such as decaffeinated coffee
- for a coffee trial

Add ground coffee or cleaning tablet only when display shows a message.

Tablet insert

Preparation of ground coffee using the manual insert

✻ Open manual insert lid
✻ Insert ground coffee (max. 16 g)
✻ Close manual insert lid
✻ Press the desired beverage button

For beverages on level two, touch the toggle pad before opening the manual insert lid.

Manual insert

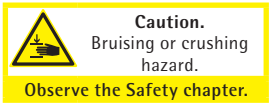
2.11 Grounds container

The coffee grounds container receives the used coffee grounds.
It has enough capacity to store coffee grounds from approx. 50 brewing cycles.
The display shows a message as soon as the coffee grounds container needs to be emptied.
Beverage dispensing is blocked for as long as the grounds container is removed.

✻ Push combi spout all the way up
✻ Push up adjustable screen over coffee grounds container
✻ Remove the coffee grounds container
✻ Empty and replace grounds container
✻ Confirm process on the display

Clean daily
▷ Care

If coffee grounds container cannot be replaced, check chute for coffee residues and remove.



Always empty grounds container before reinserting. Replacing without emptying results in the coffee grounds container being overfilled. The coffee machine will be soiled. This may cause subsequent damage to the machine.

2.12 Grounds disposal through the counter (optional)

The coffee machine can be fitted with through-counter coffee grounds disposal. In this case, both the coffee grounds container and the coffee machine base have an opening that passes through the counter on which the machine is placed. The spent coffee grounds are collected in a large container under the counter.

Through-counter feature cannot be retrofitted.

Clean coffee grounds chute daily
▷ Care
page 42

2.13 Drip tray

For coffee machines without a drain connection, the drip tray must be emptied regularly.

✻ Pull out the drip tray carefully and empty it, then replace the drip tray

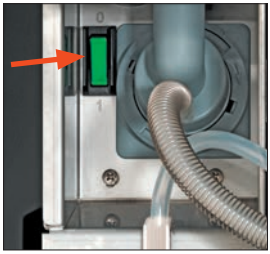
On coffee machines with a drain connection the drip tray may also be removed (e.g. for cleaning). Replace carefully so that no water accidentally drips down.

Caution.
Hot liquids.
Move the drip tray carefully.
Observe the Safety chapter.

Clean drip tray daily.
▷ Care

2.14 Integrated milk cooler (optional)

The integrated milk cooler keeps cooled milk at about 6 °C. The ambient temperature may be up to 25 °C.
The cooling system is designed to deal with a difference between ambient and milk temperatures of up to 20°.



The switch is directly above the milk tank.

✻ Cool milk to approx. 6 °C
✻ Switch on the milk cooler

Turn the milk cooler off again when it has finished, using the switch. It is not turned off automatically together with the coffee machine.

2.15 Switch off the coffee machine

The coffee machine must be cleaned daily prior to switching it off.

✻ Press and hold ON/OFF button ⏻ until coffee machine switches off
✻ Disconnect mains plug

PIN access control
▷ Software
▷ Settings
▷ Operating options
page 34

Coffee machines with a constant water supply
✻ Turn off mains water supply

If this is not observed, the warranty is invalidated in the event of any resultant damage.

Follow the manual.
Observe the Safety chapter.

Chapter 3 Software

3.1 An overview

Ready to operate

✻ Touch clear area on the "Ready to operate" display
Additional pads are activated.

There are various options for the "Ready to operate" display.

If there are errors, the relevant ⚠ pad is displayed.
If Cleaning, Descaling or Filter change are required, this is displayed.
Other display options ▷Settings ▷Operating options

"Ready to operate" display pads *Chapter 3.2*

Warm rinsing
Chapter 3.2.1

Barista (strength of the coffee)
Chapter 3.2.2

Self-service and operating options ▷Settings page 35

Switch, toggle pad (optional)
Chapter 3.2.4

MENUE Main menu
Chapter 3.2.5

Information
Chapter 3.2.3

Error message
Touching the pad calls up the error message.

Care message
Touching the pad leads directly to the menu.

Cleaning required.

Descaling required.

Main menu functions (pads)

Chapter 3.3

Milk and foam
Chapter 3.3.1

Timer program
Chapter 3.3.2

Care
Chapter 3.3.3

Settings
Chapter 3.3.4

PIN entry
Chapter 3.3.5

PIN rights, access control
Chapter 3.3.6

Accounting
Chapter 3.3.7

Menu control pads

Save settings

Start or confirm a step

Back to the higher menu level
Cancel / leave without saving (Exit)

Clear or reset

Start preparation test / coffee trial

Increase or reduce setting values

Forward or back one step in listings

3.2 Ready to operate

3.2.1 “Warm rinse” pad

Recommended after a longer brewing pause, especially before dispensing a cup of espresso.

“Warm rinse” pad (active / inactive)
▷ Settings ▷ Operating options
page 34

✻ Touch the “warm rinse” pad
A rinse of the pipes with hot water begins. The water warms the brewing system and guarantees an optimum coffee temperature.

3.2.2 Barista pad

weaker (-15 %)

normal, as per setting

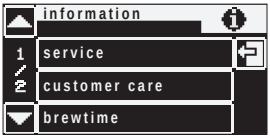
stronger (+15 %)

Barista pad (active / inactive)
▷ Settings ▷ Operating options
page 34

✻ Touch the Barista pad
The coffee strength will be altered for the next brew only.

3.2.3 Information

✻ Touch the pad on the “Ready to operate” display
The Information menu appears.
The main “Information” menu contains the following selection options.



Service

- Service location
- Start-up data
- Next maintenance date
- Software version

Care

- Journal
  Journal log of last cleaning
- Cleaning information
  Info on last cleaning
- Descaling information
  Info on last / next descaling
- Water filter information (optional)
  Remaining capacity info

Brew time

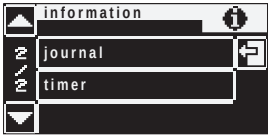
- Brew time of last beverage dispensed

Journal

- List of logged error and status messages (for telephone support)

Timer

- Display the timer status (ON/OFF)
- Display the next switching time



3.2.4 Toggle pad (optional)

Each beverage button may be doubly assigned.
Level 1 always active.

✻ Touch the toggle pad
Level 2 activated.
✻ Press the desired beverage button
Level 1 is active again after dispensing a beverage at Level 2.

Level 1 is active

Level 2 is active

Toggle pad (active / inactive)
▷ Settings ▷ Operating options
page 34

3.2.5 Main menu

Call up the main menu

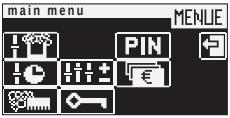
✻ Touch clear area on the "Ready to operate" display
Additional pads are activated.
✻ Touch the MENUE menu pad
The main menu is displayed.

"Ready to operate" display

... with additional pads

Delayed fade-in
▷ Settings ▷ Operating options
page 34

3.3 Main menu



Other illustrations of the main menu for protected levels.
▷ PIN rights, access control page 36

3.3.1 Milk and foam

Milk foam quality

The milk foam quality is set here.
This setting will apply to all beverages with milk foam.
Compensates for variations in milk characteristics.

Reduce setting value -> finer foam and lower dispensing temperature

Increase setting value -> coarser foam and higher dispensing temperature

Latte macchiato pause interval

Latte macchiato is more successful if the interval between milk and milk foam dispensing is lengthened.

Reduce setting value -> shorter interval

Increase setting value -> longer interval

3.3.2 Timer program

The timer program sets the switch on and switch off times. The main "Timer program" menu contains the following selection options.

- Timer state
- Set timer
- Timer overview
- Delete timer
- Timer information

PIN rights, access control
▷ Software
▷ Settings
▷ PIN rights, access control page 36

Timer state

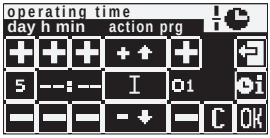
✻ Touch timer state
Activate / deactivate timer = ON/OFF.

When the timer is activated, the timer symbol appears on the display.

Set timer

✻ Touch timeradjustment
Program the switch on and switch off times.
✻ Touch operating time
The operating time display appears. Here the day, time, and desired operation are set.

Example:



in day 1-5 or day 1-7, the switching times are copied to the indicated days.

Select desired settings with the pads and .

Current selection is inversely displayed.

✻ Set day (Day)
- 1 = Monday
- 2 = Tuesday, etc. up to 7 = Sunday
- 1-5 = Monday to Friday (weekdays)
- 1-7 = entire week (Monday to Sunday)

✻ Set the time (hours, minutes)

✻ Set the desired switching time (action)
- Switch on time = I (on display)
- Switch off time = O (on display)

✻ Confirm with OK
or
✻ Delete with C

Display programmed switching times
✻ Touch the and pads under Prg
Programmed switching times are displayed here.
Up to 16 switching times (events) per day can be programmed.
Programmed times are listed chronologically.
Any new switching time is sorted chronologically immediately upon input and confirmation with OK.

Touching the pad directly accesses the timer overview.

Copy day

Any day may be copied to other days, complete with its switching times.

✻ Touch timeradjustment

Program the switch on and switch off times.

✻ Touch operating time

✻ Touch the number pad under day

The selection of the week days is displayed.

✻ Scroll through to page 4

✻ Touch copy day

The selection of the week days is displayed again.

✻ Select the day that you want to copy

✻ Touch insert day

✻ Select the day you want to copy the time settings to

The day is copied.

In day 1-5 or day 1-7, the switching times are copied to the indicated days.

The individual days 1,2,3...7 are displayed.

To check times
▷ Timer overview

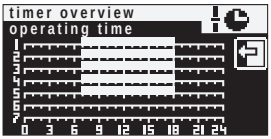
Timer overview

Checking the programmed switching times:

✻ Touch timer overview

The switching times overview for the week is displayed graphically. Switch on times are indicated by bars.

Example:



switching times Monday to Friday (1-5).

On time 7 a.m. (7:00)
Off time 6 p.m. (18:00)

Delete timer

✻ Touch delete timer on page 2 of the timer main program menu

✻ Scroll to desired day and touch to select

A security dialogue now appears querying whether deletion is actually intended.

✻ Confirm with OK

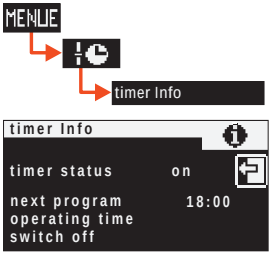
The day is deleted with all its switching times.

Besides individual days, "all workdays" or the entire week can also be deleted.

This process cannot be undone.

Timer information

Touching the timer Info pad calls up a display with the next switching time and the timer state (ON/OFF).



3.3.3 Care

Cleaning and descaling programs are started from the Care main menu. Filter change (optional) and maintenance actions are confirmed here.

The main "Care" menu contains the following selection options.

- Cleaning program
- Foamer cleaning
- Mixer rinsing
- Descaling
- Filter change
- Rinse filter
- Customer Check-up

In the Software chapter ▷ Care display-guided sequences are described in detail.

Physical cleaning actions are described in the Care chapter.

Cleaning program

✻ Touch cleaning prog.

The daily cleaning program starts.

The program automatically executes foamer cleaning if milk beverages have been dispensed. Mixer rinsing follows for the WMF presto! with mixer system.

The cleaning program sequence is described in the cleaning instructions.

Prior to carrying out cleaning, please note the safety instructions in the safety chapter. Read the cleaning instructions and the Care chapter, starting on page 40.

Foamer cleaning

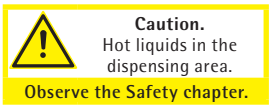
✻ Touch foamer cleaning

Foamer cleaning starts.

Optional Plug&Clean cleaning.

▷ *Cleaning program*

Foamer cleaning is carried out automatically as an integral part of the full cleaning program.

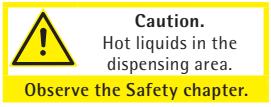


Mixer rinsing

✻ Touch mixer rinsing

Mixer rinsing starts.

Mixer rinsing is performed automatically by the cleaning program when a mixer system is installed.



Descaling

The water hardness, the water flow, and whether a water filter is used determine the schedule for descaling. This point in time is calculated by the WMF presto! and displayed.
Descaling is in three stages.

- Preparation
- Descaling
- Rinsing

Total duration of descaling approx. 80 minutes.
The procedure may not be interrupted.

Do not drink the descaling solution that comes out of the combi spout during descaling!

Use only WMF Descaling Agent. Any other descaling product may cause damage to the coffee machine. No liability is accepted for damage caused by the use of any other descaling products and guarantee / warranty claims are not entertained.

Caution.
Descaling agents are irritants. Always follow the instructions on the package.
Observe the Safety chapter.

The following is needed for descaling:

- 2 bottles of WMF Liquid Descaling Agent (0.75 l each)
- 3 bottles of warm water (total 2.25 l)
- 5-litre collection container (for coffee machines without plumbed waste water drain)

If the coffee machine is still hot a cooling routine initially starts. The cooling routine takes 5-10 min.

Caution.
Hot steam and hot water.
Burn hazard.
Scalding hazard.
Observe the Safety chapter.

Displays lead step by step through the program. Follow the instructions.

Descaling with water tank or Aquaflex

Preparation

- ✻ Remove water tank
- ✻ Stir liquid descaling agent in water tank with warm water
- ✻ If crystals have formed when stored below the freezing point, stir until all crystals present in the liquid descaling agent have dissolved
- ✻ Replace water tank filled with descaling solution
- ✻ Place a container with approx. 5 litres capacity under the hot water spout

Crystals may form in the liquid descaling agent when stored.

The crystals must not enter the machine.

The ideal water temperature is approx. 37 °C.

Descaling

Descaling starts. This part of the routine takes about 40 min.

- ✻ On completion of descaling, carefully empty the collection container
- ✻ Replace the collection container
- ✻ Empty remaining descaling solution from water tank
- ✻ Rinse water tank and fill to maximum with cold water. See the markings on the outside of the water tank.
- ✻ Replace the water tank

Rinsing

Rinsing starts. This part of the routine takes about 40 min.

- ✻ When requested refill with fresh cold water (once after about 16 min, and again after approx. 32 min)
- ✻ Empty collection container

After the final rinse the steam boiler is heated. The hot water expands and finally exits briefly as steam.

The descaling is complete. Completion is indicated on the display.

Order numbers of the article
▷ Appendix
Accessories and spare parts page 68

Caution.
Hot steam.

Observe the Safety chapter.

Descaling machine with constant water supply

Preparation

- ✻ Remove water tank
- ✻ Close main water supply tap
- ✻ Turn and remove seal plug on water tank connector counter-clockwise (flat screwdriver, see illustration 1 and 2)
- ✻ Stir liquid descaling agent in water tank with warm water
- ✻ If crystals have formed when stored below the freezing point, stir until all crystals present in the liquid descaling agent have dissolved

Crystals may form in the liquid descaling agent when stored.

The crystals must not enter the machine.

The ideal water temperature is approx. 37 °C.

Descaling

- ✻ Insert the water tank filled with descaling solution, and confirm on the display

Descaling starts. This part of the routine takes about 40 min.

- ✻ Remove water tank and empty out remaining descaling solution
- ✻ Rinse water tank and fill to maximum with cold water. See the markings on the outside of the water tank.
- ✻ Replace the water tank

Rinsing

Rinsing starts. After the initial rinse from the water tank, the display requests that the water supply be turned on again. This part of the routine takes about 40 min.

✻ Turn on mains water tap

Leave the water tank in place. The water tank connector is rinsed for approx. 10 seconds from the mains supply.

✻ Remove water tank and dry

✻ Turn and remove seal plug on water tank connector in a clockwise direction
(flat screwdriver, see illustration 1 and 2)

✻ Replace the water tank

Subsequent rinses are from the mains supply.

Illustration 1

Illustration 2

After the final rinse the steam boiler is heated. The hot water expands and finally exits briefly as steam.

The descaling is complete. Completion is indicated on the display.

Caution.
Hot steam.

Observe the Safety chapter.

Filter change

If the filter capacity is exceeded, there will be a message once per day that a filter change is due.
The filter must be changed within one week; otherwise, the message will be displayed after every brew.

✻ Change filter

✻ Confirm filter change

After filter change there is an automatic program sequence to rinse and bleed the anti-scale filter and water system. Hot water runs out of the hot water spout during this process.

Observe water filter instructions.

Displays lead step by step through the program.
Follow the instructions.

Caution.
Scalding hazard.

Observe the Safety chapter.

Rinse filter

The Filter rinse option enables water system and filter rinsing and bleeding following long intervals in operation.

✻ Touch filter rinsing

Hot water runs out of the hot water spout during this process.

Customer Check-up

After every 15,000 coffees there is a daily message to the effect that customer attention is due.
This must be carried out within one week, otherwise the message is displayed after every brew.

✻ Carry out Customer Check-up 1/15.000

▷ *Customer Check-up Instructions 1/15.000*

▷ *Safety*

▷ *Warranty*

3.3.4 Settings

Recipes and buttons

✻ Touch recipes

The recipes menu contains the following selection options.

- Cup volumes
- Change recipes
- Button allocation
- Weigh grounds

Selecting the beverage buttons when setting

✻ Press the desired beverage button

Selecting the beverage button on the 2nd level

✻ Touch the toggle pad
✻ Press the desired beverage button

Adjust values

✻ Adjust values with the + and − pads

Start a preparation test with the current values

✻ Touch TEST
The values are not saved yet.

Save setting

✻ Save with OK

+ = more
− = less
= exit without change
OK = save the values
TEST = start test

Cup volumes

Cup volumes are matched to the cups used.
Individual beverage ingredients are matched to the new cup volumes with no effect on composition and quality.

Change recipes

All beverages

Ground coffee quantity / Choc powder quantity

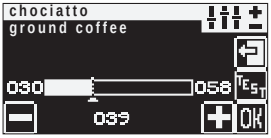
Water volume

Change recipes display

Milk beverages

Milk foam volume

Milk volume



Example: ground coffee quantity

Coffee beverages

Quality

The five available quality levels affect the coffee brew. The higher the quality level, the more intensive the release of the flavour and aromatic substances in the coffee.

Quality

Quality 1 After pressing, space is provided for the ground coffee to swell.

Quality 2 After pressing, the coffee is brewed immediately.

Quality 3 After pressing, a pre-infusion occurs.

Quality 4 After pressing and a pre-infusion, a second wet pressing occurs.

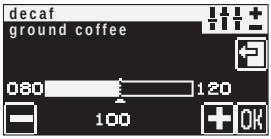
Quality 5 After pressing, a pre-infusion occurs. In addition the brew time is automatically extended.

Caution.
An excessively high quality level may lead to a brewing water error.

Set decaf (optional)

Decaf grinder is always the left grinder.

✻ Touch change recipes
✻ Press Decaf button
Ground coffee quantity for decaf is set by percentage for the ground coffee quantity set in the recipe.
This setting applies to all coffee beverages with preselected “Decaf”.
✻ Save with OK



Button allocation

The beverages are assigned to the beverage buttons.
This button allocation is set here.
✻ Press the beverage button
✻ Select the desired recipe, for example espresso, from the list

Load a new recipe:

the previous settings will be overwritten by the factory standard values for the new recipe.

Only adjustable recipes are indicated.

Select grinder for a coffee beverage

(only for 2 grinders, without decaf)
✻ Press the beverage button
✻ Select recipe, for example espresso
✻ Select grinder (on the right or left)

The portioner cannot be selected for the Chociatto beverage.

Select the portioner for the Choc beverage

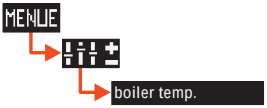
(only for Twin Choc)
✻ Press the beverage button
✻ Select recipe, for example milk Choc 1
✻ Select portioner (on the right or left)

Weigh grounds

✻ Empty and replace grounds container
✻ Touch weigh grounds
The process dispenses ground coffee directly into the grounds container and the grounds may then be weighed.

The grind quantity is dispensed three times.

Boiler temperature



✻ Set desired boiler temperature
(Change brewing water temperature)
(Standard range of settings 94-99 °C)

Reset

The coffee machine software is restarted here.

Time and date

Clock time and date are set here.

Display language

Language used in the display is set here.

Display contrast

Contrast of the display is set here.
(Default value is 70)

Water filter is fitted

Whether water filter is fitted or not is entered here.
This affects the descaling intervals.

Water hardness and capacity

On plumbed coffee machines with a constant water supply (without water filter, optional), for the Aquaflex option and for coffee machines with a water tank, the water hardness (carbonate hardness) is set here.
With fitted water filter and constant water supply or with Aquaflex option:
the water filter capacity is set here.
(The water filter capacity can be found in the water filter documentation.)

Warm-up rinsing

Whether the coffee machine should rinse out the brewing unit with hot water after heating up is set here.
Recommended setting: active.

Foamer rinsing (optional)

Whether automatic foamer rinsing should occur after the last beverage with milk components is dispensed.
yes / no
It is not possible to interrupt the beverage dispensing cycle.

Rinsing interval

The time elapsed between the last time a beverage with milk was dispensed and a foamer rinsing.
Recommended setting: 2 minutes.

Operating options

If customers serve themselves then some functions can be switched to inactive.
The pads will not be shown on the "Ready to operate" display.

The following operating options are available.

- "Warm rinse" pad (active / inactive)
- Barista pad (active / inactive)
- 2nd level / toggle pad (active / inactive)
- ON/OFF button (direct / via PIN)
- Cancel beverage (yes / no)
- Menu pad (immediate / delayed)
- Error message (normal / symbol)

"Warm rinse" pad
Recommendation for self-service: inactive.
Barista pad
Recommendation for self-service: inactive.
2nd level / toggle pad
Recommendation for self-service: inactive.
ON/OFF button
Recommendation for self-service: via PIN.
If "via PIN" is set, then the PIN for the cleaning level will be queried before switching on or off.

▷ *PIN rights, access control page 36*

Cancel beverage
Recommendation for self-service: no.
Menu pad
Recommendation for self-service: delayed.
If "delayed" is set, the menu will only be shown if the display is pressed twice.

▷ *To the main menu page 19*

Error number
Normal: all messages are shown on the display.
Symbol: messages that require immediate action are shown on the display.
All other messages are displayed as symbol ⚠.
✻ Touch the ⚠ symbol
All messages are displayed.

With illumination (optional):
messages that require immediate action are accompanied by flashing side illumination.

Illumination (optional)

✻ Touch the illumination pad until the desired colour appears

The next colour is chosen every time you touch it.

See below for the sequence of the illumination colours.

The starting position is always the set colour.

- Positions 1 – 16: preset colours
- Position 17: light sequence (sequence of colours)
- Position 18: freeze actual colour
- Position 19: LED illumination "off"

After the last position, the loop starts again at position 1.

Milk (optional)

The empty milk message can be activated here.

✻ Touch Milk

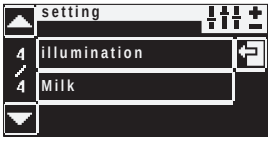
Beverage lockout yes / no

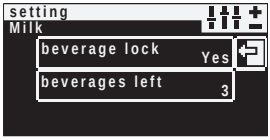
Beverage lockout no

beverages can be dispensed until the milk container is actually empty.

Beverage lockout yes

input is requested as to how many beverages can be dispensed after the message has appeared. After this number of beverages has been dispensed, beverages with milk are blocked from further dispensing. Beverage lockout is removed when the milk container is filled.





Intro

The start-up program is started here again.

3.3.5 PIN-entry display

Individual authorisation levels can be protected using a PIN. For access to a PIN-protected level, the PIN must be entered via pad.

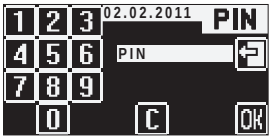
✻ Touch the pad in the main menu

Numerical keyboard display appears.

✻ Enter required 4-figure PIN

✻ Confirm with OK

Following entry of a valid PIN, the assigned functions are available.



PIN-entry display

3.3.6 PIN rights, access control

If a PIN has been assigned for a particular level, no access will be granted without a PIN.

Cleaning level

On entering the valid PIN, access to:

= Care

= PIN-protected ON/OFF button

Cleaning level access

Setting level

On entering the valid PIN, access to:

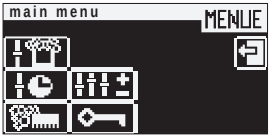
= Setting the milk foam quality

= Timer program

= Care

= PIN-protected ON/OFF button

= Settings (only cup volumes)



Setting level access

Accounting level

On entering the valid PIN, access to:

= Setting the milk foam quality

= Timer program

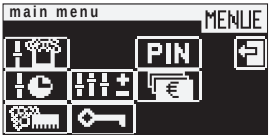
= Care

= PIN-protected ON/OFF button

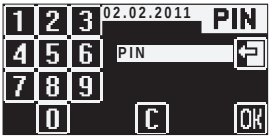
= Settings (beverage, general, others)

= Assign PIN rights, access control

= Accounting numbers of beverages



Accounting level access



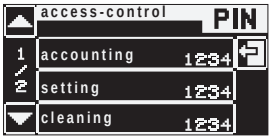
PIN-entry display

A PIN may be assigned to any level. The levels are hierarchical.

Example: the PIN for the setting level is valid for cleaning and setting levels, but not for the accounting level.

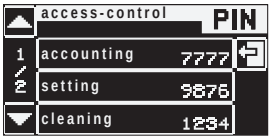
✻ Touch the PIN pad in the main menu
✻ Select desired level
Example: cleaning
Numerical keyboard display appears.
✻ Enter any desired 4-digit number
Number entered is displayed.
✻ Confirm with OK
This level is now PIN-protected.
When a PIN is assigned to a subordinate level, that PIN is automatically copied to higher levels if the latter are not already PIN-protected.

Example:



PIN entry for Cleaning level: 1234
This PIN is carried over to the higher levels.

Example:



PIN entry for
cleaning level: 1234
setting level: 9876
accounting level: 7777

Delete PIN

Entering 0000 will delete access control for the given level. Deletion of one level automatically deletes the subordinate levels.

3.3.7 Accounting numbers of beverages

✻ Touch counter
The counter menu displays the counter for each beverage.
Read counter
✻ Touch desired beverage on the display
Delete counter
✻ Touch the C clear pad
If no beverage is selected, on touching the C clear pad a dialogue appears in the display querying whether the counter readings for all beverages should be zeroed.

The "Accounting numbers of beverages" function should be protected with a PIN to prevent unauthorised access.

Chapter 4 Other settings

4.1 Mechanical settings

4.1.1 Set grinding degree

✻ Remove bean hoppers

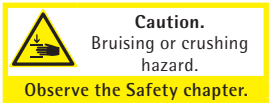
Preset grinding degree is now visible.

✻ Release coffee dispensing and wait until grinder starts up

✻ With grinder running, alter grinding degree as desired on the side of the machine using the multitool

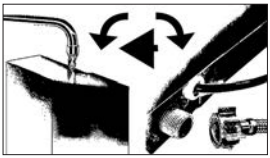
Left grinder		Right grinder	
Grinding degree 1 → fine	↺	Grinding degree 1 → fine	↻
Grinding degree 6 → coarse	↻	Grinding degree 6 → coarse	↺

Bruising or crushing hazard.
Never reach into the grinder mechanism with coffee machine running and product hoppers removed.



4.1.2 Aquaflex (optional) Switching between the constant water supply and the water tank

Turn the position screw behind the water tank to the desired position using the multitool. The sticker provides a reference.



Arrow pointing left = water tank

Arrow pointing right = constant water supply

▷ *Messages page 54*

4.2 Labelling of beverage buttons

First switch off coffee machine in order not to trigger dispensing inadvertently.

- ✻ Pull out existing labelling behind front glass in a downward direction
- ✻ Write on label stickers as desired using the WMF template
- ✻ Stick on label mount and re-insert behind the front glass panel

The template can be printed out on adhesive labels or paper.
Stick paper to label mount using an adhesive sticker.

Free download of WMF label template from www.servicecenter.wmf.com

Matching adhesive labels: Zweckform-Avery No. 3659

Chapter 5 Care

Regular cleaning is essential in order to ensure problem-free operation of the coffee machine and to ensure optimum coffee quality.

Prior to and after every instance that the machine is shut off for several days, perform all cleanings.

5.1 Cleaning intervals overview

Care					
Daily	*Weekly*	*Regularly*	*Message*	*Optional*	
x				0	Foamer rinsing
x					Cleaning program
x				0	Foamer cleaning
x					Milk system cleaning Standard
	x			0	Milk system cleaning Plug&Clean
x				0	Mixer rinsing
x				0	Milk container cleaning
x					Grounds container cleaning
x					Drip tray cleaning
x					Housing cleaning
(x)	x			0	Mixer cleaning
	x				Milk compartment cleaning
	x			0	Water tank cleaning
		x			Brewing unit cleaning
		x			Bean hopper cleaning
		x		0	Product hopper cleaning
		x		0	Steam outlet cleaning
			x	0	Filter change
			x		Descaling

▷ *Cleaning instructions*

▷ *General cleaning*

▷ *Weekly cleaning*

▷ *Regular cleaning*

▷ *Software* ▷ *Care*

Daily = Daily, at least once per day and as required
Weekly = Weekly cleaning
Regularly = Regularly as required
Message = After the display shows a message
Optional = Optional (depending on the model)
(x) = Daily as required

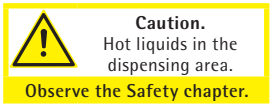
For all cleaning instructions

See the step for step instructions ▷Cleaning instructions.
Follow the manual. Follow the safety instructions.

5.2 Daily cleaning

5.2.1 Cleaning program

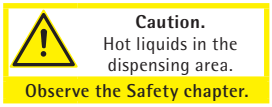
The cleaning program leads step by step through foamer cleaning, the mixer rinsing and the machine cleaning via software.



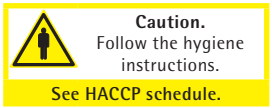
Cleaning program
▷Cleaning instructions

5.2.2 Milk system cleaning

Milk system cleaning ▷Cleaning instructions.
The milk system consists of:
- Combi spout
- Milk nozzle
- Milk hose



The milk system must be thoroughly cleaned and sanitized at least once a day, after no more 24 hours.
For machines with Plug&Clean, this must be done as part of the machine cleaning at the end of the service day.
If this Plug&Clean cleaning is not done, then the combi spout must be disassembled and cleaned manually.



Milk hose should be changed at regular intervals.

Combi spout cleaning
▷Cleaning instructions

Milk system cleaning Standard

Cleaning consists of two, or optionally three parts.
- Automatic foamer rinsing after each beverage with milk or milk foam (optional)
- Display-guided foamer cleaning
- **Once per day**, place combi spout, milk hose and milk nozzles in a cleaning solution

Milk system cleaning Plug&Clean

Cleaning with Plug&Clean consists of three parts.
- Automatic foamer rinsing after each beverage with milk or milk foam
- Display-guided Plug&Clean cleaning
- **Once per week**, lay combi spout, milk hose and milk nozzles in a cleaning solution

Plug&Clean cleaning program
▷ Cleaning instructions

5.2.3 Mixer rinsing

Mixer rinsing is an intermediate cleaning of the mixer. Mixer rinsing is an integral part of the cleaning program.

Mixer rinsing
▷ Cleaning instructions

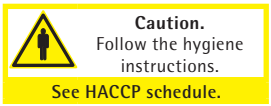
5.2.4 Combi spout cleaning

Thorough cleaning of the milk system. The exact sequence of this manual cleaning is described in the cleaning instructions.

Combi spout cleaning
▷ Cleaning instructions

5.2.5 Milk container cleaning (optional)

Clean the milk container thoroughly every day.



5.2.6 General cleaning

Grounds container cleaning (grounds chute, optional)
- ✻ Empty the grounds container and rinse under running water
- ✻ Clean with a clean, damp cloth

Order numbers for the WMF care program
▷ Appendix
Accessories and spare parts
page 68

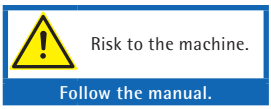
Drip tray, housing and front panel
- ✻ Clean the cold machine using a damp cloth
- ✻ Wipe dry using a fine woollen cloth or chamois leather

Switch off the machine before cleaning the front panel to avoid a beverage being accidentally dispensed.

Cleaning metal surfaces

For cleaning metal housing parts (matte surface) we recommend WMF Purargan® cleaner.

Do not clean with scouring powders or the like.
There is a risk of causing scratches or scores.
Do not use any sharp cleaning materials or implements.
Use soft cloths for cleaning.



5.3 Weekly cleaning

5.3.1 Choc / Topping mixer cleaning (optional)

Choc mixer / Topping mixer

Cleaning will be more frequent depending on powder consumption.

- ✻ Switch off coffee machine using the ON/OFF button
- ✻ Disconnect mains plug
- ✻ Remove milk cover
- ✻ Pull off mixer hose from mixer to combi spout
- ✻ Turn stud on bayonet fitting underneath the mixer bowl counter-clockwise

Mixer bowl is released from the arrester lock.

The propeller for the mixer is now visible.

open

- ✻ The propeller can be cleaned with a cloth
- ✻ Dismantle two-piece mixer bowl
- ✻ Clean both parts of mixer bowl and mixer hose under warm running water
- ✻ Allow all parts to dry completely
- ✻ Re-assemble all components

On re-assembly, all openings must face in the same direction.

Ensure that the spiral guide is seated and the hose is not pinched.

- ✻ Replace mixer bowl
- ✻ Turn stud on bayonet connector back clockwise
- ✻ Push mixer hose onto mixer bowl fitting again, and plug in combi spout
- ✻ Replace milk cover

Ensure that mixer hose is replaced securely.
This is important, as otherwise hot water or hot Choc / Topping beverage may escape.

Caution.
Scalding hazard.

Observe the Safety chapter.

5.3.2 Milk compartment cleaning

Wipe weekly or as required with a damp cleaning cloth.

5.3.3 Water tank cleaning

Thoroughly rinse out water tank weekly with clear water.

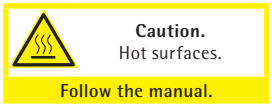
5.4 Regular cleaning

5.4.1 Brewing unit cleaning

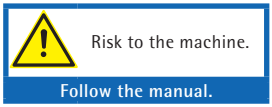
The brewing unit should be cleaned as required and at regular intervals. Recommendation: weekly.

✻ Switch off coffee machine using the ON/OFF button
✻ Disconnect mains plug
✻ Push combi spout all the way up
✻ Remove the coffee grounds container
✻ Remove the drip tray

Brewing unit is now fully accessible.



Burn hazard.
Allow brewer to cool before cleaning.



Hold firmly, as the brewing unit can slip downwards.
Never use force. Danger of breakage.

✻ With one hand, reach into the chute under the brewing unit and release the retaining catch (illustration 1)
✻ Slowly guide the brewing unit downwards, tilt and pull forward
✻ Remove brewing unit and hold firmly (illustration 2)

Illustration 1

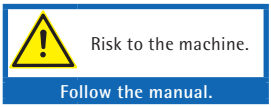
Illustration 2

Use the multitool from the accessories.

✻ Turn the thread on the brewing unit head counter-clockwise (illustration 3) until the wiper is in the forward position
✻ Push the springs outwards over the edge and unlock (illustration 4)
✻ Swing the insertion chute upwards
✻ Clean the brewing filter under running water or with a cloth
✻ Remove residual coffee grounds using a paint-brush or scrubber
✻ Rinse the brewing unit under running water

Illustration 3

Never clean the brewing unit in a dishwasher and never use any cleaner additives.



✻ Dry the brewing unit with a cloth

Allow to dry completely before reinstalling in the coffee machine.

Remove coffee grounds residue from the chute.

✻ Wipe out the coffee grounds towards the front or suck out using a vacuum cleaner

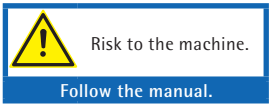
Illustration 4

Refit the brewing unit after it has been dried.

✻ Replace springs in insertion unit (illustration 4)
✻ Hold the pusher compressed and replace the brewing unit in the chute against rear wall
✻ Push brewing unit upwards until it engages in the lock
✻ Replace grounds container
✻ Close the adjustable screen

Brewing filter

If the brewing unit cannot be replaced without resistance: turn thread on the brewing unit head slightly to the left or right with the multitool until the brewing unit slides into the guide.
Never use force.



5.4.2 Bean hopper cleaning

The bean hoppers should be cleaned as required and at regular intervals. Recommendation: monthly.

- ✻ Switch off coffee machine using the ON/OFF button
- ✻ Disconnect mains plug
- ✻ Release bean hoppers lock using multitool by turning in a clockwise direction
- ✻ Lift bean hoppers out
- ✻ Completely empty bean hoppers and wipe thoroughly with a damp cloth
- ✻ Allow bean hoppers to dry completely
- ✻ Refill and replace bean hoppers
- ✻ Lock with the multitool by turning counter-clockwise

open

close

Never reach into the coffee grinders.
Never clean the bean hoppers in a dishwasher.

Caution.
Bruising or crushing hazard.
Observe the Safety chapter.

5.4.3 Product hopper cleaning (optional)

Choc / Topping, Twin Topping, Twin Choc
Cleaning will be more frequent depending on powder consumption.

- ✻ Switch off coffee machine using the ON/OFF button
- ✻ Disconnect mains plug
- ✻ Unlock product hoppers with multitool by turning in a clockwise direction
- ✻ Lift product hopper out and empty completely
- ✻ Unscrew union nut at front and rear
- ✻ Remove the dosing auger

open

close

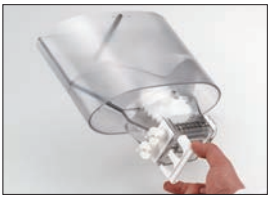
- ✻ Thoroughly wipe out hopper with a damp cloth
- ✻ Thoroughly clean individual dosing auger components
- ✻ Allow product hopper and individual components to dry completely
- ✻ Re-assemble and insert the dosing auger and screw on union nuts

Portion controller with individual parts, dosing auger

Ensure correct orientation of discharge.

- ✻ Refill and replace product hopper
- ✻ Lock with the multitool by turning counter-clockwise

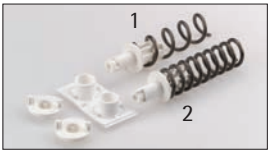
Special features of the Twin Topping hopper
The Twin Topping hopper is divided in the middle and has two separate compartments for two different powder products, e.g. Topping and Choc.
During assembly, take care that the two different dosing augers are in the correct position.



Twin Topping

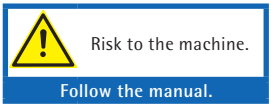
1 = Choc
2 = Topping

With Twin Choc: dosing auger 1 is used twice.



Dismantled dosing augers

Never clean product hoppers in the dishwasher.



5.5 Steam outlet cleaning

Daily

- ✻ Mix 5 ml of cleaner in a tall jug with 0.5 l of lukewarm water
- ✻ Immerse steam nozzle in the cleaning solution and briefly press the steam button

Reaction time: 30 minutes

- ✻ Clean with a brush
- ✻ Rinse thoroughly with water
- ✻ Press the steam button

The steam clears the holes of the steam nozzle of milk residue, and removes cleaner residue.

Caution.
Health hazard.

Irritation and scald hazard in the dispensing area.

Caution.
Hot steam.

Observe the Safety chapter.

Weekly

- ✻ Unscrew the steam nozzle
- ✻ Place the steam nozzle in the cleaning solution for at least 5 hours
- ✻ Clean with a brush
- ✻ Rinse thoroughly with clean water
- ✻ Screw the steam nozzle onto the tteam outlet
- ✻ Immerse the steam nozzle in a receptacle with clear water
- ✻ Briefly press on the steam button
- ✻ Wipe steam outlet with a damp cloth

5.6 Filter change

Follow the water filter User Manual for a filter change. After a filter change, perform a rinse as guided by the display.

▷ *Software* ▷ *Filter change page 27*

5.7 Descaling

Descaling is display-guided.

▷ *Software* ▷ *Descaling page 25*

Chapter 6 HACCP schedule

You are required by law to ensure that your customers are not subject to any health risks as a consequence of consumption of food items you serve.
A HACCP schedule (Hazard Analysis Critical Control Points) for risk identification and assessment is required. You should carry out a risk analysis on your premises. The aim of the analysis is to recognize and pre-empt food hygiene hazard points. For this purpose, monitoring and, where necessary, test procedures must be established and implemented.
With correct installation, care, maintenance, and cleaning, WMF coffee machines meet the requirements described above. If care of the coffee machines is not carried out properly, dispensing milk beverages will constitute a food hygiene hazard point.
Please observe the following points in order to comply with the HACCP Schedule:

"Food Hygiene Ordinance from 05.08.1997"

Use our HACCP schedule for monitoring of regular cleaning.

Sanitize the milk system daily

- Follow the cleaning instructions for the milk system contained in the cleaning instructions. This will ensure that your system contains a minimum of bacteria at commencement of operation.

You can call up the logs of the most recent cleaning operations via Information pad ⓘ.

Always commence operation with a freshly opened cooled milk pack

- Original packaged UHT milk is usually free from harmful bacteria. Always open a new cooled pack at commencement of operation.
- Ensure absolute cleanliness when opening the milk pack. Germs can be introduced from dirty hands or tools when opening.

Recommendation:

only use UHT milk with a 1.5% fat content.

Keep milk cool

- Always have a new cooled milk pack handy.
- If cooling is not used during operation, then the milk must be used up very quickly. Cool the milk occasionally if needed.
- If little milk is being used, cooled milk must be placed in the refrigerator again during operation.

At commencement of operation milk should be at approx. 6-8 °C.

Depending on the setting, one litre of milk is sufficient for approx. 20 cappuccinos.

WMF AG offers a range of refrigeration options (e.g., WMF countertop coolers or WMF milk coolers).

Recommendation for Choc and Topping (optional)

Regularly clean the product hopper. See the instructions in the Care chapter.
See chocolate / topping manufacturer's instructions.

Caution.
Follow the hygiene instructions.
See Care chapter.

HACCP schedule

Month _____ Year _____

Use only cooled UHT milk, to prevent health risks due to bacteria.
For Choc and Topping, use only products that have not exceeded their expiration date.

Cleaning steps:

1. Run the cleaning program
   ▷ Cleaning instructions
2a. Foamer cleaning (combi spout)
   ▷ Cleaning instructions
2b. Daily mixer cleaning
   ▷ Cleaning instructions
3a. Clean the foamer and change out the combi spout after 4 hours of operation. (Absolutely required for low number of dispense cycles, or if milk is not cooled.)
3b. Weekly mixer cleaning and regular product hopper cleaning (Care chapter)
4. General machine cleaning

Date	Cleaning steps / Time of day 1	2	3	4	Signature
1.					
2.					
3.					
4.					
5.					
6.					
7.					
8.					
9.					
10.					
11.					
12.					
13.					
14.					
15.					
16.					

Date	Cleaning steps / Time of day 1	2	3	4	Signature
17.					
18.					
19.					
20.					
21.					
22.					
23.					
24.					
25.					
26.					
27.					
28.					
29.					
30.					
31.					

Chapter 7 Maintenance

Please observe that this is a professional industrial coffee machine which needs regular maintenance and descaling. Timing of descaling is calculated by the machine and depends on the degree of hardness of the local mains water and whether or not a water filter is fitted.
The maintenance schedule is based on the degree of use of the machine and is shown on the display. The coffee machine may continue to be operated after the message, but Customer Care or contract maintenance should be carried out promptly to ensure correct functioning and so as to avoid any consequent damage.

Descaling
▷ Software ▷ Care
page 23

7.1 Coffee machine maintenance

The following care or maintenance stages are provided:

- Descaling, may be undertaken by the user / operator.

Descaling
▷ Software ▷ Care
▷ Descaling
page 25

- Customer Check-up after the display shows a message; may be undertaken by the user / operator.

Customer Check-up after the display shows a message see Customer Check-up Instructions in Customer Check-up Kit.
▷ Appendix: Accessories and spare parts

- Maintenance after the display shows a message; may only be undertaken by trained personnel or by WMF Service, as in this instance components affecting safety must be replaced.

Service maintenance message
▷ Messages and instructions
page 54

- Revision after the display shows a message; may only be undertaken by trained personnel or by WMF Service, as in this instance components affecting safety must be replaced.

For other maintenance work and repairs, please contact your local WMF Service.
The telephone number can be found on the address sticker on the coffee machine and on the delivery note.

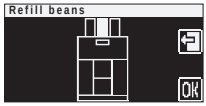
7.2 WMF Service

You can reach the WMF Service Centre if the local WMF Service is not known.

Chapter 8 Messages and instructions

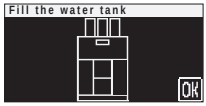
8.1 Messages for operation

Refill beans



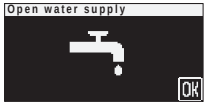
✻ Top up bean hopper (refer to display)
✻ Check:
• Is the product hopper lock open?
▷ *Care*
• Beans do not feed through
✻ Stir with a large spoon and confirm with OK

Coffee machines without a constant water supply
Fill the water tank



✻ Fill water tank and replace until stop

Coffee machines with a constant water supply
Open water supply valve

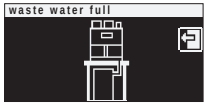


✻ Turn on water mains supply and confirm

Empty water tank (Aquaflex machine)

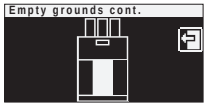
✻ Empty water tank
A message is displayed when you switch from the water tank to the constant water supply.

Waste water tank full
(for waste water tank with full message)



✻ Empty and replace waste water tank

Empty coffee grounds container



✻ Empty grounds container

Grounds container missing

✻ Replace the grounds container correctly and close adjustable screen

Brewing unit error

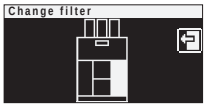
✻ Remove brewing unit
✻ Clean brewing filter
✻ Replace brewing unit and ensure that it engages correctly in the lock

Coffee machines with water tank

Change water filter

✻ Change filter within one week and confirm in the Care menu

Follow water filter instructions.

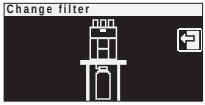


Coffee machines with a constant water supply

Change water filter

✻ Change filter within one week and confirm in the Care menu

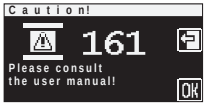
Follow water filter instructions.



Please consult the User Manual

Error number is displayed.

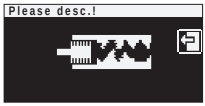
▷ *Error messages / malfunctions*



Descaling Message

✻ Descale within one week

▷ *Software* ▷ *Care*



Customer check-up message

✻ Carry out customer check up within one week and confirm in the Care menu

Service maintenance message

✻ Call WMF Service

Revision message

✻ Call WMF Service

8.2 Error messages and malfunctions

Basic procedure on display of error messages or malfunctions.

✻ Switch coffee machine off and then on again after a few seconds

✻ Repeat the process which led to the error

In many cases, this eliminates the malfunction and you can continue working.
If this is not successful: find the error message or error number in the following list and follow the sequence of actions indicated.
If this does not rectify the error or if the error indicated is not listed please call WMF Service.
Some messages lead to blocking of individual functions. You will notice this by the fact that the beverage button illumination goes out. The beverage buttons that are still illuminated can continue to be used.

Your WMF presto! is provided with a diagnostics program. Any errors that occur are shown on the display. The error messages listed may also be caused by an interruption to the mains electricity supply.
If there is a current error or a message to the operator, the ⚠ pad is displayed.

✻ Touch ⚠
Error number is displayed.

Error number	*Error description*	*Action instructions*
6	Brewing unit lockup current / Brewing unit stiff	✻ Switch off the coffee machine ✻ Clean the brewing unit ▷ *Care* ▷ *Brewing unit cleaning*
26 36	Right grinder blocked Left grinder blocked 	✻ Switch off the coffee machine ✻ Disconnect mains plug ✻ Remove bean hopper ✻ Turn grinder disk counter-clockwise using only Multitool (square button) (see illustration) ✻ Replace hopper ✻ Switch on coffee machine ▷ *Care* ▷ *Bean hopper cleaning* If this occurs frequently: ✻ Set grinding degree one stage coarser ▷ *Other settings* ▷ *Set grinding degree*

Error number	*Error description*	*Action instructions*
88	Boiler: over-temperature	Beverage dispensing temporarily blocked. ✻ Check that mains tap is on or that the water tank is filled and inserted correctly If still not OK: ✻ Switch off the coffee machine ✻ Clean the brewing unit *▷ Care ▷ Brewing unit cleaning* ✻ Switch on and try again *(Release follows when cooled down to normal temperature).* ✻ Switch off coffee machine, allow to cool and switch on again
89	Boiler: heat-up time error	✻ Switch machine off and on again
161	Water error: brewing water	*Between each of the following steps switch the machine off and on again. If error not remedied carry out the next step.* ✻ Check that mains tap is on or that the water tank is filled and inserted correctly ✻ Clean the brewing unit *▷ Care ▷ Brewing unit cleaning* ✻ Set grinding degree coarser *▷ Other settings* ✻ Reduce quality *▷ Settings ▷ Recipe*
163	Water error: warm rinsing	*Between each of the following steps switch the machine off and on again. If error not remedied carry out the next step.* ✻ Check that mains tap is on or that the water tank is filled and inserted correctly ✻ Clean the brewing unit *▷ Care ▷ Brewing unit cleaning*
186	Steam boiler: level	*Beverage dispensing temporarily blocked.* ✻ Check that grounds container is correctly inserted ✻ Switch machine off and on again
188	Steam boiler: over-temperature	*Beverage dispensing temporarily blocked.* ✻ After releasing, check milk foam and steam outlet ✻ Switch off the machine, allow to cool and switch on again
189	Steam boiler: heat-up time error	✻ Switch machine off and on again

8.3 Errors without error message

Error pattern	*Action instructions*
No hot water output but water in grounds container	✻ Clean hot water spout ✻ Call WMF Service (coffee dispensing possible)
No Choc dispensing but water in grounds container	✻ Do not use Choc ✻ Call WMF Service (coffee dispensing possible)
Choc portioner blocked, Choc dispensed only with water	✻ Clean portioner ▷ *Care* ✻ Empty powder ✻ Turn dosing auger manually until all powder is removed ✻ If necessary rinse with water ✻ (Allow to) dry completely
Coffee dispensing on the left / right differs	✻ Clean the combi spout ▷ *Cleaning instructions*
No milk foam / milk output, but milk in milk container	✻ Check whether the milk hose is kinked or squashed ✻ Re-route tube correctly ✻ Clean the combi spout ✻ Check whether milk nozzle is blocked ▷ *Cleaning instructions* ✻ Check whether milk nozzle is iced
Milk foam incorrect, temperature too cold or too hot	✻ Change milk nozzle - green milk nozzle for cooled milk - white milk nozzle for uncooled milk ✻ Clean the combi spout ▷ *Cleaning instructions*
The cooler does not cool	✻ Check if the cooler has been properly turned on using the separate switch
Pump runs continuously, water in grounds container	✻ Switch machine off and on again ✻ If error not remedied call WMF Service
Coffee machines with water tank: assembly / disassembly stiff	✻ Lightly smear the O-rings with WMF gasket grease ▷ *Instructions in Customer Check-up Kit.*
Choc / Topping hopper cannot be inserted	✻ Manually turn the drive for the dosing auger at the portioner slightly in a clockwise direction

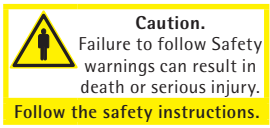
Chapter 9 Safety

9.1 Hazards to the operator

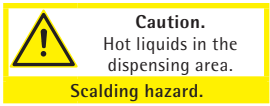
At WMF, safety is one of the most essential product features. The effectiveness of safety devices can only be ensured if the following points are observed:

- Read the User Manual carefully prior to use.
- Do not touch hot machine components.
- Do not use the machine if it is not working properly or if it is damaged.
- Built-in safety devices must never be altered.
- This device is not designed for persons (including children) with limited physical, sensory or mental capabilities or who lack the required experience and/or knowledge, unless they are supervised by a person responsible for their safety or have received instructions from them about how the device should be used.
- Children should be supervised to ensure that they do not play with the device.

Despite safety devices, every machine poses numerous hazards if incorrectly used. Please observe the following instructions when using the coffee machine so as to prevent injury and health hazards:



Scalding hazard.
When dispensing coffee, Choc / Topping, hot water and steam there is hard of scalding. Ensure that there is always a receptacle under the spout when dispensing beverages.

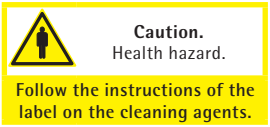


Burn hazard.
The brewing unit must be cleaned only when the machine is cold. The brewing unit can get hot.

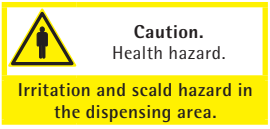
Bruising or crushing hazard.
There is a hazard of bruising or crushing when handling all moving parts. Do not reach into the bean hopper or the brewing unit opening when the coffee machine is switched on.

Health hazard.
The product hoppers (coffee beans / Choc / Topping) and manual insert may only be filled with materials for the use intended.

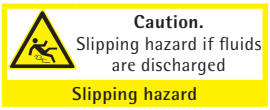
Health hazard.
When handling special cleaners for the milk foamer, cleaning tablets, and the descaling solution, follow the protective measures on the packaging. The special cleaners for the milk foamer and cleaning tablets are irritants. Only put in cleaning tablet or descaling solution after instructions to do so are shown on the display.



Irritation and scald hazard.
Never reach under the spouts while cleaning / descaling. Cleaning fluid / descaling solution runs out of the combi spout when cleaning / descaling.



Slipping hazard
Fluids can be discharged from the machine if used improperly or if faults occur. These fluids can cause a slipping hazard.



9.2 Hazards to the coffee machine

Please observe the following points so as to prevent problems with and damage to the coffee machine:

- For water with carbonate hardness in excess of 5 °dKH, a WMF water filter must be fitted; otherwise, the coffee machine can be damaged due to build-up of scale.
- For insurance reasons always ensure that, at the end of operation, the mains water supply for the water supply is turned off and the mains power is switched off or the machine is unplugged.
- We recommend damage prevention measures such as:
  - installation of a suitable water monitor in the mains water supply
  - installation of smoke alarms
- After a company holiday we recommend running the cleaning program at least twice before reusing the machine.

▷ *Cleaning instructions*

9.3 Intended use

The WMF presto! is designed to dispense coffee beverages, milk beverages and/or powdered beverages (choc and topping) in various variations into cups or cans. In addition, the device can generate steam for heating milk and dispensing hot water. This device is also intended for industrial and commercial use and for use by professionals and trained users in shops in the consumer goods industry and agricultural holdings, or for the commercial use by non-professionals. The device can be used as a self-service device if it is supervised by trained personnel.

The use of the device is also subject to the "General Terms and Conditions" of WMF AG and this User Manual. Any other use or use that goes beyond the aforementioned is considered incorrect use. The manufacturer shall not be liable for any damage resulting from this.

Under no circumstances may the WMF presto! be used to dispense and heat liquids other than coffee, hot water (beverages, cleaning) or milk (cooled, pasteurised, homogenised, UHT).

9.4 Directives

The machine fulfils the requirements of the German Food and Feed Code (LFGB), the Regulation on Commodities (BedGgstV), the EC regulation No. 10/2011 as well as the EC regulation No. 1935/2004 in the currently valid
editions.
When used properly, the machine does not present a hazard to health or other unjustifiable hazard.
The materials and raw materials used fulfil the requirements of the Regulation on Commodities as well as the EC regulations No. 10/2011.The machine fulfils the requirements of all applicable regulations in the directives MD (MR) 2006/42/EC (EG), Directive 2004/108/EC (EG), Directive 2002/95/EC (ROHS), Directive 2002/96/EC (WEEE). The declaration of conformity is included with the machine. The machine bears the CE mark.

Any modifications that are not approved by WMF will cause this declaration to become invalid.
Currently valid national rules apply in countries outside of the European Union.
This device is subject to the directive on waste electrical and electronic equipment (WEEE / EU directive) and may not be disposed of as domestic waste.

For disposal, contact WMF Service.
Address ▷ Page 53

Requirements traceability pursuant to EC regulation No. 1935/2004 and Good Manufacturing Practice within the meaning of EC regulation No. 2023/2006 are ensured and guaranteed.

9.5 Duties of the owner / operator

The operator of such equipment must ensure regular maintenance by WMF Service technicians, their agents or other authorised persons, and checking of safety devices.
Access to the service area is permitted only for persons with knowledge and practical experience with the unit, especially regarding safety and hygiene.
The coffee machine must be set up by the operator such that care and maintenance can be performed without hindrance.
In office / floor supply or similar self-service applications, only staff instructed in operation of the machine should supervise the machine. Trained personnel should carry out maintenance and be available for questions regarding use.
The operator shall ensure that electrical equipment and operating facilities are in a fit state (e.g. to BGV A3) [German Accident Prevention Association or equivalent].

In order to ensure the operating safety of your coffee machine, it is essential to perform regular checks of the safety valves and the pressure containers, among other checks. These measures are conducted by WMF Service or by WMF authorised service personnel as part of the maintenance work.
Machine cleaning must be done only using the WMF special cleaning agent intended by WMF for the machine (tablets), and for the milk system (cleaning liquid).

WMF special cleaning agent,
▷ Appendix
Accessories and spare parts
page 68

Machine descaling must be done only using the WMF special descaling agent intended by WMF.

WMF special descaling agent,
▷ Appendix
Accessories and spare parts
page 68

The manufacturer's specifications regarding maintenance cycles and frequency of maintenance (▷ Maintenance) are to be observed.

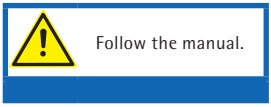
9.6 Warranty claims

During the warranty period of 12 months from transfer of risk, the purchaser has statutory warranty entitlements. The vendor should always be afforded the opportunity to rectify errors within an appropriate period.
Claims that exceed the above terms, in particular damage claims as a result of consequential damage, are excluded to the extent that this is legally permissible.
Material defects shall be reported to the vendor immediately and in writing.

No warranty is provided:

- On any parts subject to natural wear and tear. This includes seals, mixers, and brewing unit, among other items.
- For malfunctions due to the effect of the weather, scale build-up, chemical, physical, electrochemical or electrical effects, unless attributable to a fault on the part of WMF.
- If a water filter is not fitted even though the local water supply requires use of a water filter and malfunctions occur as a consequence.
- With respect to faults which occur as a result of failure to follow handling instructions and regulations, maintenance and care of the unit (e.g. User Manual and servicing instructions).
- With respect to faults which occur as the result of failure to use original WMF replacement parts or incorrect assembly by the purchaser or by third parties or by faulty or negligent treatment.
- With respect to the consequences of improper modifications undertaken without our consent or by repair or reconditioning work on the part of the purchaser or by third parties.
- With respect to faults caused by inappropriate or improper use.

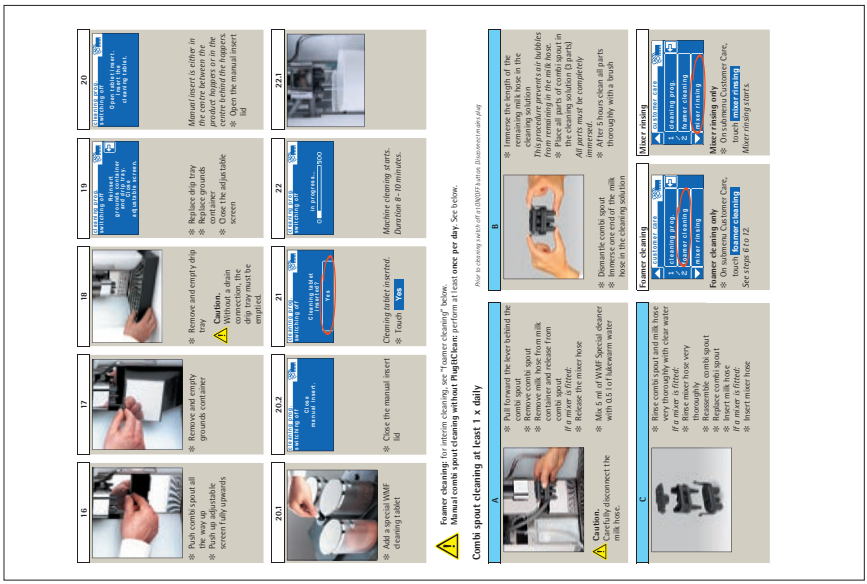
▷ *Instructions in Customer Check-up Kit.*



The customer is advised in the order confirmation whether or not use of a water filter is required.

▷ *Maintenance page 52*

Appendix: Cleaning instructions (Standard)


Cleaning instructions WMF presto!
Please refer to the User Manual.
Follow the overview of cleaning interval schedule in the Care chapter in the User Manual.
Prior to the first cleaning read the User Manual, "Customer care" chapter, "General cleaning", "Weekly cleaning" and "Regular cleaning".
presto!
Touch clear area
Additional parts are displayed
Touch (Care) (Main menu)
Touch switching off
Touch start
The cleaning program starts.
Mix 5 ml of WMF Special cleaner with 0.5 l of lukewarm water
Insert milk hose
When Step 7 completed:
Touch Yes
Prepare 0.3 l of clear, cold water for the water rinsing
Insert milk hose
Touch Yes
Rinsing starts. Duration approx. 20 seconds.
Mixer rinsing starts. Duration approx. 30 seconds.
Frother cleaning reminder appears on display.
For frother cleaning see next pages, steps A to C.
Touch OK
Machine cleaning starts
Touch Next
Empty grounds container and drip tray
See steps 16 to 19
Caution. If not connected to main drainage, place receptacle (2 litres) underneath.
Continue on reverse side.
33 2323 2010 03.2012
Remove and empty grounds container
Push combi spout all the way up
Push up adjustable screen / dry spoutb
Remove and empty drip tray
Caution. Without a drain connection the drip tray must be emptied.
Remove drip tray
Replace grounds container
Close the adjustable screen
Open the manual insert lid
Manual insert is either in the centre between the product hoppers or in the centre above the mixer jug.
Close the manual insert lid
Add a special WMF cleaning tablet
Cleaning tablet inserted.
Touch Yes
Machine cleaning starts. Duration 8 - 10 minutes.
Frother cleaning: for interim cleaning, see "Frother cleaning".
Manual combi spout cleaning without PlusPtClean: perform at least once per day. See below.
Combi spout cleaning at least 1 x daily
Also in cleaning tasks off-LOGOTT-active. Disconnected in daily
A
Pull forward the lever behind the combi spout
Remove combi spout
Remove milk hose from milk container and release from combi spout
If a mixer is fitted:
Release the mixer hose
Caution. Carefully disconnect the milk hose.
Mix 5 ml of WMF Special cleaner with 0.5 l of lukewarm water
B
Immerse the length of the combi spout hose in the cleaning solution
This procedure prevents air bubbles from remaining in the milk hose.
Repeat the procedure 3 times in the cleaning solution (3 parts)
All parts must be completely immersed.
Let it soak 2 hours clean all parts thoroughly with a brush
Disassemble combi spout
Immerse one end of the milk hose in the cleaning solution
C
Rinse combi spout and milk hose very thoroughly with clear water
If a mixer is fitted:
Rinse the mixer hose very thoroughly
Reassemble combi spout
Replace combi spout
Replace mixer hose
If a mixer is fitted:
Insert mixer hose
Frother cleaning
Mixer rinsing
Frother cleaning only
On submenu Customer Care, touch frother cleaning
See steps 6 to 12.
On submenu Customer Care, touch mixer rinsing
Mixer rinsing starts.

Appendix: Technical data

Technical data for coffee machine

Nominal power rating *	2.0-2.2 kW
Recommended daily capacity espresso, café crème	up to 100 cups
Overall hot water output	approx. 10 l/h
Coffee bean hopper	approx. 500 g per load (1,000 g optional)
Choc hopper / Topping hopper	approx. 500 g
Mains power connection *	1,N,PE 50/60 Hz 220-230 V
Illumination	LED class 1
External dimensions	width 326 mm height incl. bean hopper 676 mm depth 556 mm
Weight empty	approx. 30-40 kg
Continuous sound pressure level (Lpa) **	< 70 db (A)

We reserve the right to make technical modifications.

* *For special models see model label, values given above are for the basic model.*

** *A-evaluated sound pressure level Lpa (slow) and Lpa (impulses) at operating personnel workplace is under 70 db (A) in any working mode.*

Conditions for usage and installation

Necessary preparatory work for electricity, water and drainage connections at the customer's premises are to be arranged by the machine owner / operator. The work must be carried out by authorised installation technicians in compliance with general, country-specific and local regulations. The WMF service engineers may only connect the machine to existing prepared connection points. WMF Service is neither authorised nor responsible for carrying out any work on-site prior to connection.

Mains voltage tolerance range	230 V +6 % and -10 %, Mains voltage interruption < 50 ms: no interruption of function
Water supply (Constant water supply optional)	3/8 inch hose connector with main valve, and filter with 0.2 to 0.25 mm mesh size, on site. Min. 0.2 MPa flow pressure at 2 l/min., max. 0.6 MPa. Water temperature max. 35 °C. The set of hoses provided with the new coffee machine and/or the new water filter must be used. Do not use old hoses.
Water quality	For drinking water with carbonate hardness above 5 °dkH a WMF water filter should be installed upstream.
Water drain pipe	Hose a min. DN 19, minimum downward slope of 2 cm/m
Ambient temperature	+5 °C to max. +35 °C (empty the water line in case of frost).
Maximum humidity	80 % relative humidity without condensation. Do not use unit outdoors.
Degree of protection	IP X0
Installing surface	The unit must be placed on a level, flat, and sturdy surface. The unit is not intended to be located on a surface that is sprayed or cleaned with a water hose, steam jets, steam cleaner, or similar devices.
Installation clearances	For operating, service and safety reasons the machine should be installed with a clearance of not less than 50 mm at the back and sides from the building or non-WMF components. A clear height of 1,100 mm from the top of the supporting surface should be ensured. The height of the installation surface above the floor is at least 850 mm. If the machine connections are to be run downwards through the counter, please make space for the lines, which can reduce the usable space below the machine.
Installation dimensions of the water filter	See the User Manual for the water filter.

These specifications for the electrical connection and the standards quoted apply for connecting the machine in EU countries. It may be necessary to also observe additional country-specific regulations. Outside the EU countries acceptance of the standards quoted is to be checked by the legal entity or natural person who wishes to use the machine.

The local power supply must be constructed according to IEC 364. To improve safety, the coffee machine should be fitted with an FI 30 mA earth leakage current circuit breaker complying with EN 61008. Near the device or about 30 cm below the counter top there should be a shockproof socket as a single-phase connection installed locally on the rear or side wall of the counter substructure or a country-specific single-phase socket. If the mains cable for this device is damaged then it must be replaced by our service personnel or a similarly qualified person, in order to prevent hazards. A separator switch is recommended for a flexible connection. The mains cable must not come into contact with hot surfaces. The mains switch and plug top are part of the customer's on-site installation. The machine may not be fitted with a fixed permanent mains connection if installed on a transporting trolley (a mobile station).

In order to avoid possible faults from arising on our shielded data lines due to potential equalization currents between the devices, an additional potential equalization unit should be planned for devices connected to the vending system. (See EN 60309)

Appendix: Accessories and spare parts

Number	Unit	Designation	Order No.	Position number	Model
Complete combi spout Choc/Topping					
1	Pcs	Complete combi spout	33 2867 5000	7	all
0.7	meter	Milk hose	00 0048 4948	7	Fresh milk
1	Pcs	Milk nozzle for cold milk (green)	33 2317 8000	7	Fresh milk
1	Pcs	Milk nozzle for warm milk (white)	33 9516 9000	7	Fresh milk
0.18	meter	Mixer hose	00 0048 0064	7	Choc/Topping
1	Pcs	Mixer hose spring	33 2292 6000	7	Choc/Topping
1	Pcs	Mixer bowl	33 2318 0000	7	Mixer bowl
1	Pcs	Milk container	33 2321 1000		Fresh milk
1	Pcs	Milk container lid	33 2322 2000		Fresh milk
Constant water supply, drainage					
1	Pcs	Connecting hose for constant water supply	33 2292 1000	Installation instructions	Constant water supply
1	Pcs	Angle for drain tube	33 2165 8000	Installation instructions	with drainage
1.5	meter	Drain tube	00 0048 0042	Installation instructions	with drainage
Accessories/tools					
1	Pcs	Multitool	33 2323 1000	1	all
Documentation/Instructions					
1	Pcs	Set of documents: • presto! User Manual • presto! Cleaning instructions • presto! PlugétClean cleaning instructions • presto! Installation instructions • Carbonate hardness test (with instruction)	33 2323 2010		all
Complete bean hopper					
1	Pcs	Bean hopper	33 2253 1000	1	all
1	Pcs	Slide lock	33 2265 5000	1	all
1	Pcs	Hand guard	33 2292 7000	1	all
2	Pcs	Screw, access guard	00 0047 3105	1	all
1	Pcs	O-ring container	33 2291 1000	1	all

Number	Unit	Designation	Order No.	Position number	Model
Product hopper					
1	Pcs	Choc product hopper	33 2823 5000	4	Choc
1	Pcs	Topping product hopper	33 2824 8000	4	Topping
1	Pcs	Product hopper lid	33 2268 9000	1 and 4	all
1	sheet	Labels for product hopper	33 2315 3000	4	all
Coffee grounds container					
1	Pcs	Coffee grounds container	33 2272 4000	9	all
Brewing unit					
1	Pcs	Brewing unit	33 2823 6199	15	all
Drip tray/drip grid					
1	Pcs	Drip tray	33 2254 9000	10	all
1	Pcs	Drip grid	33 2257 2000	10	all
Water tank					
1	Pcs	Water tank	33 2254 1000	17	Water tank
1	Pcs	Water tank lid	33 2296 1000	17	Water tank
1	Pcs	Water tank sieve	33 7006 2608	17	Water tank
Customer Check-up Kit 1/15.000					
1	Pcs	Customer care set 1/15.000 (with fresh milk and Choc)	33 2828 7000		all
Scale filter/water filter					
1	Pcs	Adapter for water filter in water tank	33 2327 1000		Water tank
1	pack	Replacement cartridge for water filter in water tank (VE 4 pieces)	33 2332 2000		Water tank
1	Pcs	Water filter (complete set)	03 9331 0001		Constant water supply
1	Pcs	Spare cartridge for water filter	33 2426 5000		Constant water supply
Order numbers for the WMF care program					
1	bottle	WMF Special cleaner for milk foamer	33 0683 6000		Fresh milk
1	pack	Special cleaning tablets (100 pieces)	33 2332 4000		all
2	bottle	Liquid descaling agent (0.75 l)	33 7006 2869		all
1	Pcs	Pipe cleaner	33 0350 0000		all
1	Pcs	Cleaning brush	33 1521 9000		all
1	tube	WMF gasket grease 5 grams	33 2179 9000		all

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Your nearest WMF Service:

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presto!